

# Brunch

## BOLLY BRUNCH SPECIALS

<b>OYSTERS</b>	36
<i>6 Seasonal Oysters, Mignonette, Lemon</i>	
<b>CHILLED SEAFOOD TOWER</b>	90
<i>6 Oysters, 2 Lobster Tails, 4 Nordic Shrimp Cocktail Sauce, Mignonette, Lemon</i>	
<b>DEEP FRIED CHICKEN SANDWICH</b>	42
<i>Kimchi Horseradish Slaw, Frites</i>	
<b>ROYAL OSETRA CAVIAR</b>	165
<i>1 oz</i>	
<b>IMPERIAL OSETRA CAVIAR</b>	265
<i>1 oz</i>	
<b>ELITE RESERVE OSETRA CAVIAR</b>	395
<i>1 oz, Accoutrements, Toast Points</i>	

## BOLLY CHAMPAGNE CART

Bollinger Brut Special Cuvée, NV
<i>Champagne, France 55 / 220</i>
Bollinger Brut Rosé, NV
<i>Champagne, France 77 / 308</i>
Bollinger La Grande Année Brut, 2014
<i>Champagne, France 123 / 492</i>
Bollinger La Grande Année Brut Rosé, 2012
<i>Champagne, France 156 / 624</i>
Bollinger Brut R.D., 2007
<i>Champagne, France 1100</i>
Bollinger La Grande Année Brut, 2012, 1.5 Ltr
<i>Champagne, France 1200</i>

## BAKERY

<b>PUMPKIN SPICE LATTE CROISSANT</b>	22
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*House-Made Pumpkin Spice Latte Ganache Cappuccino Pastry Cream*

## SALADS

<b>BURRATA SALAD</b> 	32
<i>Local Heirloom Tomatoes, Arugula Pesto Dehydrated Olives</i>	
<b>LOCAL 'EARTH MIX' GREENS</b> 	30
<i>Shaved Root Vegetables, Edamame Creamy Balsamic Vinaigrette</i>	
<b>CAESAR SALAD</b>	34
<i>Baby Romaine, Asiago, White Anchovies, Lavash</i>	

## ENTRÉES

<b>BW BURGER</b>	38
<i>Beef Short Rib Burger, Avocado Aioli Crunchy Pickle Slaw, Fries</i>	
<b>SEAFOOD PAPPARDELLE</b>	44
<i>Lobster, Shrimp &amp; Scallops, Arugula Cream Lemon Gremolata</i>	
<b>DUNGENESS CRAB CAKE</b>	44
<i>Celery Root, Horseradish, Vinaigrette, Frisée</i>	
<b>SCOTTISH SALMON</b>	44
<i>Arugula, Feta, Watermelon, Charred Pearl Onion Avocado Goddess, Couscous</i>	
<b>ORGANIC MARY'S CHICKEN "PAILLARD"</b> 	46
<i>Tomatoes, Kalamata Olives, Artichokes Potato Vierge</i>	
<b>STEAK &amp; EGGS</b>	58
<i>2 Eggs Any Style, 8oz. NY Striploin Breakfast Potatoes, Béarnaise Sauce</i>	

## BRUNCH FAVORITES

<b>KALE &amp; SPINACH FRITTATA</b> 	32
<i>Goat Cheese, Parmesan, Peas</i>	
<b>SKILLET GREENS</b> 	34
<i>Rapini, Spinach, Broccoli, 2 Soft Poached Eggs</i>	
<b>SMOKED SALMON BAGEL SANDWICH</b>	32
<i>Gem Lettuce, Dill, Cream Cheese, Capers, Red Onions</i>	
<b>CLASSIC BENEDICT</b>	34
<i>English Muffin, Canadian Back Bacon, Hollandaise Hash Browns</i>	
<b>MAINE LOBSTER BENEDICT</b>	46
<i>English Muffin, Lemon Balm Emulsion Smoked Caviar, Hash Browns</i>	
<b>HAND-CUT FRENCH TOAST</b> 	30
<i>Brioche, Berries, Caramel Pecan Crumb</i>	
<b>AVOCADO TOAST</b> 	30
<i>Roma Tomatoes, Feta Cheese Spiced California Almond Crumb Add 2 Poached Eggs: 12</i>	
<b>CROQUE MADAME</b>	26
<i>Black Forest Ham, Gruyère, Mornay Sauce Sunny-Side Up Egg</i>	
<b>HUEVOS RANCHEROS</b>	34
<i>Ranchero Sauce, Chorizo, Avocado Queso Fresco Beans, 2 Sunny-Side Up Eggs</i>	



@THEBLVDBW

 Dairy-Free  Gluten-Free  Vegan  Vegetarian

Produce sourced from the local Santa Monica Farmers' Market.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note, a service charge of 15% for brunch is added automatically. For parties of 6 or more 20% gratuity is added automatically.

# THE BEVERLYWOOD

BEVERLY HILLS